

[54] **METHOD OF MAKING DRIP-TYPE COFFEE**

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99/304, 282, 283

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[57] **ABSTRACT**

A method and apparatus for making drip-type coffee beverage having improved flavor and aroma, and low bitterness characteristics. The method employs an extraction portion consisting essentially of warm 120° F.-175° F. water to infuse or extract roasted and ground coffee by the filter-drip method to issue a relatively strong filtered coffee extract into a container. A bypass-dilution portion of water, preferably 190° F. to 205° F., is added directly to the relatively strong filtered coffee extract to dilute the relatively strong filtered coffee extract to a predetermined beverage concentration at a preferred temperature. Also, a novel two-temperature split-water-stream coffeemaker for making coffee beverages by this method is provided.

9 Claims, 6 Drawing Figures